

Soave Classico DOC

Tenuta
IL CANOVINO
1893



REGION Verona, Veneto

VINEYARD Hillside vineyards with mineral soil.

HARVEST Manual.

BLEND 100% Garganega

VINIFICATION Soft and cold pressure and maceration. The fermentation takes place after decanting at 15/16 °C temperature.

AGING Three months of aging in Slavonian oak big barrels.

ANALYSIS 13% Alcohol 5,5 g/l Acidity
6,6 g/l Res. sugar 20,3 g/l Dry extract

BOTTLE Tortuga 510 gr, white glass.
Capacity cl 75.
